



LA FINCA Y EL MAR

RANCHO SANTANA

ENTRADAS *STARTERS*

Sopa Fosforera de Mariscos y Cangrejos - Deep seafood broth of fresh crab, daily catch, local shellfish, garlic, tomato, garden herbs, sweet pepper.	C\$806 / US\$22	
Empanadas de Res - Crispy pastry filled with seasoned beef, onions, peppers, a light emulsion.	C\$440 / US\$12	
Duo de Hummus - A combination of classic hummus and beet hummus. Served with pita bread.	C\$513 / US\$14	
Pinchos de Carne - Herb-marinated beef skewers grilled over open flame, finished with a smoked reduction.	C\$549 / US\$15	
Tenderloin Frío a la Pimienta - Thin slices of seared and rested tenderloin, marinated in a cold infusion of black pepper, mustard, and olive oil. Served with mild pickles, parmesan cheese, arugula salad.	C\$1,099 / US\$30	
Carpaccio de Remolacha y Piña Asada - Roasted beet slices, caramelized grilled pineapple, cacao-balsamic reduction, baby mustard greens.	C\$476 / US\$13	
Tartar de Aguacate y Palmito Fresco - Avocado, fresh heart of palm, local tomato, cilantro-lemon-linseed oil emulsion, baked yucca chips.	C\$513 / US\$14	

PLATOS PRINCIPALES *MAIN COURSES*

Chuleta de Cerdo - Farm raised grilled pork chop marinated in spices, coffee, local herbs, plantain purée, pickled vegetables.	C\$1,099 / US\$30	
Surf & Turf Clásico con Vainicas - Juicy tenderloin paired with grilled lobster. Served with sautéed green beans and chimichurri.	C\$1,465 / US\$40	
Quinoa Tricolor con Garbanzos Especiados - Tricolor quinoa, steamed broccoli, baby spinach, avocado, cucumber, spiced chickpeas, tahini-lemon dressing.	C\$696 / US\$19	
Bowl de la Raíz del Huerto - Roasted sweet potato, baked beet, kale, lentils, sun-dried tomatoes, toasted seeds, warm honey-lemon-ginger vinaigrette.	C\$659 / US\$18	
Linguini con Pesto y Camarones - Linguini, basil pesto, olive oil, garlic, parmesan, grilled shrimp.	C\$952 / US\$26	
Pappardelle de Costela 12h - House-made pappardelle, 12-hour braised beef rib ragú, gremolata, whipped cheese, braising jus.	C\$879 / US\$24	
Langosta Mac & Cheese - Lobster folded into short pasta, mozzarella, parmesan, golden crumble.	C\$1,062 / US\$29	
Pescado a la Plancha - Daily catch, citrus-infused creamy risotto, cashew crumble, fresh herbs.	C\$1,172 / US\$32	



GLUTEN FREE



DAIRY FREE



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Langosta al Ajillo en Mantequilla Dorada - Grilled lobster in golden garlic-lemon-thyme butter, rustic potatoes, green chimichurri. C\$952 / US\$26

Estofado de Cordero con Arroz - Lamb stew slow-cooked for 5 hours with root vegetables and aromatic herbs, served with seasoned rice. C\$733 / US\$20



ACOMPAÑAMIENTOS Y COMPLEMENTOS *SIDES & ADD - ONS*

Garden Green Salad - Garden greens, cucumber, tomato, light vinaigrette, cold-pressed olive oil. C\$220 / US\$6



Plantain & Bean Fried Hash - Crispy pan-fried blend of ripe plantain, beans, classic Nica-style preparation. C\$256 / US\$7



Grilled Farm Corn - Grilled corn on the cob, light Caesar mayo, farofa. C\$256 / US\$7



Truffled Fries - Fries tossed in truffle oil, grated Parmesan. C\$220 / US\$6



Grilled Garden Vegetables - Selection of grilled vegetables, green pesto, lemon vinaigrette. C\$293 / US\$8



PARA COMPARTIR *TO SHARE*

Costilla Ribeye de la Casa - A signature ribeye designed for sharing, grilled to order, served with seasonal sides and a selection of house sauces. 4 people C\$5,124 / US\$140

2 people C\$2,562 / US\$70

Acompañamientos - Ribeye Pairings

Empanadas de Yuca Rellenas de Hongos

Crisp-baked yuca dough with mushroom filling.

Rollitos de Bok Choy

Bok choy leaves, carrot, kale, fresh ginger.

Frijoles Tiernos al Wok

Baby green beans sautéed in sesame oil, garlic, sake.

Ensalada Verde del Huerto

Garden greens, cucumber, sprouts, cilantro-lime dressing, avocado oil.

Camote Asado con Miel de Jengibre

Roasted sweet potato with ginger honey glaze.

Salsas

Demi-glacé de Tamarindo

Alioli de Wasabi

Aderezo Zen Suave



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